

People You Should Know

**** FOUR STAR FOLKS ****

Selected, Gathered, Compiled and Noted By Betty Dolan, Special Staff Feature Writer
Introducing to You the Builders and Live People Who Make up the Business Interests of Torrance, Lomita, Harbor City and Waverly.

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FUR FARMS, INC.

**** THE aristocrats of the world of furs grown in captivity, and their owners, are guests of this column today, at Fur Farms, Inc., 2227 W. 182nd St., North Torrance. A tremendous business filled with beauty, effort, vision and fascination in Chinchilla raising in our industrial history. Phillip Martin, pilot at the wheel has moved his Tool & Die business here from Los Angeles. The plant specializes in aircraft tools and dies of all kinds. Its employees are skilled workmen in that special line and expert machinists take care of the machine work. Orders are taken from Marine aircraft men and they build what that company wants. They are moving along rapidly — looking forward to plant expansion of around 300%, as demand arises, and with "Phil" Martin on the job — "accomplishment" is the factor that rates. At Wilmerding, Pa., "Phil" played with his first little tool chest, schooled in Detroit; started this line of work as a boy in his father's shop in Detroit; grew up in the business; fast stepping newswire for first nickles; hates to turn down a seat at a good boxing match; California seven years (no argument about where he's going to stay); happiness promoters are Bernadine, their Phil Martin, IVth and daughter Marjorie; looking forward to having his home here among folks worth while; courtesy king from head to toe; no fear in his soul and he was born with his share of unadulterated American pluck.

MARTIN TOOL & DIE WORKS

**** TORRANCE was meant to be an "Industrial City" from the moment it was founded, and here's a welcome to our new Martin Tool and Die Works, 1150 Border Ave., later chapter writ. Phillip Martin, pilot at the wheel has moved his Tool & Die business here from Los Angeles. The plant specializes in aircraft tools and dies of all kinds. Its employees are skilled workmen in that special line and expert machinists take care of the machine work. Orders are taken from Marine aircraft men and they build what that company wants. They are moving along rapidly — looking forward to plant expansion of around 300%, as demand arises, and with "Phil" Martin on the job — "accomplishment" is the factor that rates. At Wilmerding, Pa., "Phil" played with his first little tool chest, schooled in Detroit; started this line of work as a boy in his father's shop in Detroit; grew up in the business; fast stepping newswire for first nickles; hates to turn down a seat at a good boxing match; California seven years (no argument about where he's going to stay); happiness promoters are Bernadine, their Phil Martin, IVth and daughter Marjorie; looking forward to having his home here among folks worth while; courtesy king from head to toe; no fear in his soul and he was born with his share of unadulterated American pluck.

JOHN J. MILLARD

**** JUST the word "mushroom" holds a picture of a feast, and John J. Millard's Mushroom plant, 3701 Sepulveda supplies 25 pound or 100 pound cans of the best there is, to homes, cafes, banquets — all over this sector, retail or wholesale. Patient, work, knowledge are required in his business; preventing fungus and plastic mold; changing buildings to suitable conditions; cleanliness and sanitation are most important in producing perfect mushrooms. He obtains his spawn from the world's largest, most modern plant at Coastville, Pa. He's a genius, too, at rock work — patios, lily pools, rock gardens, retaining walls, fireplaces, barbecues; furnishes building stone, flag stone, stepping stone — doing a grand job right now at the beautiful Collins home in Palos Verdes. Waldon's Ridge Mountains in Tennessee is where he climbed his first tree (and he's plenty proud of it); first big ten-spot earned for month's work on farm; always brings 'em home from a fishing trip; joy of his life is Mary Jane, whose first smile was discovered in Manitowish, Wis., and 11-year-old Billy is inspiration for them both; she's a loyal P. T. A. worker; loves to design (yes, this smart rock work, too) thrills and smiles, loves to read; gets a million laughs a year from John's good humor, and they're the kind of people you're proud to include among your good friends.

Reverse spelling in "oga skeew eerht" and tell us where he moved in here.

CHARLES QUANDT

**** WHEN there was no Inglewood, no Redondo, no Torrance, Charles Quandt, of Quandt Pumping Station, 22516 Ocean Avenue, made this his future home — that was 54 years ago — and always he has travelled with the crowd who get things done. He built his water system which has been under the Utilities 15 years, serving an area of 800 acres. He treasures a letter written him by former engineer, Mr. Leonard, stating "this water is as pure and fine as any water around, and Torrance comes next to it," and domestic users and irrigation users appreciate its quality and the excellence of the service that goes with it; June 28, 1886 was the most important day in "Charles" life — that's when he drew his first breath in Germany; met Lady Liberty when 15 years old; delivered bread from a New York baker shop at 3 a.m. for first spending money; best fun is meeting people and knowing them; sends smiles in to circulation — and they always find their way back to him; life partner, Hannah, is the lady of his dreams and two boys and three girls comprise this "One Man's Family"; he's the kind of person anyone could like; there's mischief in his merry twinkle; a rainbow of genuineness in his personality and if you'll dig down deep — you'll find "Quandt" roots of kindness growing all over Torrance territory.

Ph. Red. 6124 ask how many domestic users has his pumping station?

CHARLES W. COOPER

**** A good place to eat, right in the heart of Torrance, is Chuck's Cafe, Torrance theatre building, operated by Charles W. Cooper. If you want food that is "different" try one of his famous chicken pies, tender steak sandwiches or best hot cakes in town, for they will satisfy any palate. Mr. Cooper is our city's newest business man, and this good natured "Chuck" walked his first steps in Grandfield, Kansas; first "own" money made washing dishes in a cafe; gets excited watching long hits, stolen bases, double plays and swift pitching; smooth dancer — but yet hasn't learned the Yam; would make a good kyparsy as he loves to hit the trail in his car and keep on going; has yen for "500," but never a cigarette holder but smokes 'em anyway; World War veteran; my tip; how he does like his T-bone steaks; married charming Alline McCurdy of Bloomington, Tex. who assists here and captivates you with her sparkling, genuine good nature; they both have an innumerable knack of getting along with people — so drop in and meet Mr. and Mrs. Cooper and you'll find them as happy as a couple of kids on Christmas morning.

Add 6, 4, 3, 7, 9, 1 and 2 and tell years he's been a chef.

HORACE HARLINE

**** BEFORE you decide upon building, have a talk with Horace Harline, 2423 Los Comona, in Waverly, and find out his way of constructing homes; the thought, care, planning and high standards he puts into them — and you'll be proud of the home he builds you. Been building in Los Angeles area since 1929; in Waverly district four years; just completed beautiful field home in Palos Verdes; now doing a fine job on Teall home in Waverly; built the L. D. S., \$75,000 Church in Baldwin Park and as general contractor rates among the best. Salt Lake City is where "Horace" found his first bird's nest; worked in brick yard at age of 13 for first payday; football enthusiast of first water; it's a case-up, chicken or steak when hungry; five boys and two girls make meal time merry for Horace and his enjoyable Lorine — goes Doug and Grant are following Dad's footsteps in a building career; lived in California since 1922; always laughs with you but never at you; not like a snowflake which melts away to nothing; believes in giving as well as getting and today he has received our official 4-star stamp because he has plenty of kindness — true mark of a gentleman.

Add 11, 5, 2, 7, and 29 and tell how many houses he built last year.

NYGAARD LAURSEN

**** WHEN you get that "hungry feeling," there's nothing that pleases as much as a good sandwich — but it must be good! And that's exactly what Nygaard's Cafe, 915 Border ave., has in store for you — delicious sandwiches of all kinds, plus chili. If that's your taste, Mr. Laursen got his earthly start in Denmark; been in U.S. A. 36 years and in Torrance four years; followed his Daddy along the furrow and dropped corn for his first two bits; before entering business was a machinist; at age when most youngsters are playing with tops he was roaming the fields with a gun hunting wild game; looks contented when puffing a pipe or cigar; chicken tickles his palate; news hound on radio; has a car — afraid of fast driving — that is when he isn't doing the driving; has an open mind; always pays respect to age; can take it on the chin and keep smiling; enjoys knowing in town the great, the near great and the not great at all, and you'll need all your fingers to count up the good things we've heard about Mr. Laursen.

Subtract 9 from 10 and tell years he has had this cafe. It's much less costly to run an ad, than to be out rentals.

FOUR * * * FOLKS

First Prize \$2, Mrs. R. Dougherty Second Prize \$1, Lucille Stroh ARDIS B. STANGER, now 32, succeeded, now has 321 animals at his modern Palos Verdes Chinchilla Ranch, 24th St. and Ocean ave. WILBUR H. HORNSTRA, genuine friend maker, is milking 38 cows at 114 sanitary, Moulton Park Dairy, 24601 Hawthorne Blvd. Correct phone number is Redondo 12. W. K. ADOLPH-LALO ODONA, stars of A-1 caliber, have operated their specialist automobile business, in Waverly 18 years. MARTHA E. ATTEBERY, tired with course and action, is one brother, poultry and eggs for sale at her Ranch House, 1019 Sepulveda Blvd. KENNETH K. KAIL, citizen to be proud of, candidate for City Council—has been a Californian since 1912. AREND VAN VLIET, quality citizen, has a car in his name at modern Palos Verdes, 2345 Hawthorne Blvd. LEO ROBERTI, happiness maker and owner of Leo's Italian Kitchen, 1846 Cabrillo, has been a Chef 23 years. BIRGIONE TUTTLE, cheerful as a buttercup, whose drug sundries store is at 2120 Hawthorne Blvd., has been a Waverly co-operator 17 years. CONTEST RULES We Will Pay FOR BEST ANSWERS \$500—\$100 Merchandise Prizes—\$500 GRAND PRIZE—\$1500 FIRST WEEKLY PRIZE—\$200 SECOND WEEKLY PRIZE—\$100 WHAT TO DO? Call by phone or in person and get answer to question asked at the end of each story. Send answers to The Herald within 4 days.

Jellymaking Has No Age Limit



By BETTY BARCLAY

"Mother, what can we do that's new? What a familiar request that is when school is out. Summer vacations are long and usually hot. So parents are often put to it, to keep their children amused and happy. As one Mother expressed it, "Even children get tired of nothing but play." They really enjoy work — particularly when they can see results. And what could show more pleasing results than making bright, sparkling jellies and jams with sun-ripened fruits and berries? Pitting cherries, hulling berries and cutting or peeling fruit may be turned into really constructive effort. Then when the young jellymakers see the labelled glasses in the jam cupboard — they feel a definite sense of achievement.

RIPE PEACH JAM

3 1/2 cups prepared fruit
7/8 cup sugar
1 bottle fruit pectin
To prepare fruit, peel and pit or core about 3 1/2 pounds fully ripe fruit. Grind or chop very fine. If desired, 1 to 2 teaspoons spice may be added. Measure sugar and prepared fruit, solidly packed, into large kettle, and mix well.

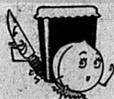
Bring to a full rolling boil over hottest fire. Stir constantly before and while boiling. Boil hard 1 minute. Remove from fire and stir in bottled fruit pectin. Then stir and skim by turns for just 5 minutes to cool slightly, to prevent floating fruit. Pour quickly. Paraffin hot jam at once. Makes about 10 glasses (8 fluid ounces each).

RIPE PLUM JELLY

(Makes about 7 medium glasses)
3 cups juice
4 cups sugar
1 box powdered fruit pectin
To prepare juice, crush thoroughly (do not peel or pit) about 3 pounds fully ripe plums. Add 1/2 cup water, bring to a boil, and simmer, covered, 10 minutes. Place fruit in jelly cloth or bag and squeeze out juice. (If there is a slight shortage of juice, add small amount of water to pulp in jelly cloth and squeeze again.) Measure sugar into dry dish and set aside until needed. Measure juice into a 2- to 4-quart saucepan. Place over hottest fire. Add powdered fruit pectin, mix well, and continue stirring until mixture comes to a hard boil. At once pour in sugar, stirring constantly. Continue stirring, bring to a full rolling boil, and boil hard 1/2 minute. Remove from fire, skim, pour quickly. Paraffin hot jelly at once.

For your card file. Cut along dotted lines.

Betty Barclay's Jelly Shelf



RIPE PEACH JELLY

(Makes about 8 medium glasses)
3 cups juice
6 1/4 cups sugar
1 bottle fruit pectin
To prepare juice, remove pits from about 3 1/2 pounds fully ripe peaches. Do not peel. Crush peaches thoroughly. Add 1/2 cup water. Bring to a boil, cover, and simmer 5 minutes. Place fruit in jelly cloth or bag and squeeze out juice. Measure sugar and juice into large saucepan and mix. Bring to a boil over hottest fire and at once add bottled fruit pectin, stirring constantly. Then bring to a full rolling boil and boil hard 1/2 minute. Remove from fire, skim, pour quickly. Paraffin hot jelly at once.

Washington estimates that \$5,000,000 credit has been involved in installment payments in merchandise purchases in America. These times America takes almost everything in the billion dollar stride.

DRUNK DRIVER FINED Norman A. Downing of 1217 Beech st., plead guilty in city court Saturday morning to driving while intoxicated and was fined \$50 which he arranged to pay on the installment plan.

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New Law Defines Hamburger; Will Hash Be Next?

Local butchers won't have any trouble complying with the new state law defining hamburger — they assert — their product is already "well within the law." A new section of the state sanitary code, effective Saturday, states that hamburger and ground beef must be made only from striated muscles of meat of beef origin, with only 15 per cent of beef fat added. Now that the state has given the formula for hamburger we wonder how long it will be before hash is similarly defined.

Soil Conservation is Depicted in Torrance Boys' Exhibit at Co. Fair

BY HARRY H. STONE, Vocational Agriculture Instructor At Torrance High School
Future Farmers of the Torrance Chapter have been busy during the summer preparing their exhibit for the Los Angeles County Fair, which opens Friday. "Agriculture, America's First Line of Defense" is the theme around which all Future Farmer booths are planned this year. The Torrance boys feel that the soil is fundamental and so they have designed an exhibit demonstrating the need and methods of soil conservation.

Motorists who have encountered mud on Highway 101 washed down from those rapidly growing, land-wasting gullies on the Palos Verdes foothills know some of the inconvenience of soil erosion. Farmers and householders nearby who cannot remove the lifeless subsoil washed onto their property know the crop loss and damage resulting. Some of the vegetable fields near Pt. Vicente lighthouse have been terraced to slow down this run-off, and lined ditches constructed to remove excess water harmlessly. Other methods of soil conservation — mulched plowing, tree listing, strip cropping, tree planting, and check dams — not practiced in this vicinity, will also be shown.

Bob Schwartz, Bob Golden, Tsutomu Shiozaki, Marvin Moddy and Jimmie Wolverton comprise the committee which has planned and built this feature.

Planners to Hear Buxton Request For Building Variance

A hearing on B. C. Buxton's application for variance to permit erection of a six-room house in front of the pioneer real estate operator's residence at 1515 Arlington ave., will be held by the City Planning Commission Monday, Sept. 22, at 8 o'clock in the city council chamber. Buxton seeks a permit to erect the residence on the 50 by 125-foot corner lot which is in the area zoned for single-family homes. Churchill and Roosevelt met out in the middle of the Atlantic—a big place. And they were considering a big subject.

Do's and Don'ts For Bicyclists

Youthful bicyclists, many of them tomorrow's auto and pile drivers, should be taught proper ways to ride and impressed with the importance of obeying traffic rules. See that all proper safety equipment is included when bicycles are purchased. Inspect regularly and assure that this equipment remains in good operating condition, especially the lights if the bicycle is to be used at night. Emphasize to the child that bicycle riders must obey traffic regulations the same as automobile drivers. Prevent younger children from riding in busy traffic streets until they have developed skill. See that beginners do their learning in parks, playgrounds, or other places away from the traffic. Point out the risks of "trick" riding and of carrying other children on handlebars or crossbar. Make one rider at a time the unbreakable rule. Prohibition of Sunday gasoline purchases in the East did not work. The memory of every motorist worked perfectly Saturday afternoon. Duke and Duchess of Windsor soon are to visit his ranch in Canada. The Duke doesn't hang around the place enough to make much money on cattle. Mistletoe is a parasitic evergreen shrub, which grows hanging from various trees.

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